

PRESTIGE CATERING AND EVENT HIRE

WEDDING PACKAGES

MINIMUM 50 ADULT GUESTS APPLICABLE FOR ALL PACKAGE BOOKINGS.
VEGETARIAN GUESTS CAN BE CATERED FOR WITH PRIOR ARRANGEMENT.

BUFFET WEDDING PACKAGES INCLUDE:

- SKIRTED TABLE CLOTH (WHITE LINEN) FOR THE BRIDAL TABLE
- SKIRTED TABLE CLOTH (WHITE LINEN) FOR THE BUFFET TABLE
- TABLE CLOTHS (WHITE LINEN) FOR GUEST TABLES (BASED ON 10 GUESTS PER TABLE)
- SERVIETTES (WHITE LINEN). COLOUR AVAILABLE FOR EXTRA 80c EA.
- SALT AND PEPPER SHAKERS
- ALL CROCKERY (QUALITY WHITE DINNERWARE) AND CUTLERY
- ALL FOOD SERVICE EQUIPMENT
- SILVER CAKE KNIFE
- CUTTING OF THE WEDDING CAKE
- CHEF AND WAIT STAFF
- SET UP OF BUFFET AND GUEST TABLES (MORNING OF WEDDING GENERALLY)
- TABLE SERVICE TO BRIDAL PARTY
- CANAPÉS SERVED FOR 30 MINUTE PERIOD, WITH BUFFET SERVICE TO COMMENCE WITHIN HALF AN HOUR OF COMPLETION OF CANAPÉS

WEDDING PACKAGE NO. 1 \$49.90PP

CANAPÉS

AVOCADO MOUSSE IN PASTRY BOATS
SMOKED SALMON AND CAPER MOUSSE ON WHOLE GRAIN TOAST
PEPPERCORN PATE ON MELBA TOAST

HOT BUFFET

MARINATED ROAST BEEF, SERVED WITH PIPING HOT GRAVY, DIJON AND GRAIN MUSTARDS
TENDER ROAST PORK SERVED WITH CRACKLING AND APPLE SAUCE
BAKED JACKET POTATOES WITH SOUR CREAM AND CHIVES
SEASONAL VEGETABLE MEDLEY
CAULIFLOWER AU GRATIN

COLD SELECTION

DECORATED SEASONED ROAST CHICKEN PLATTER
CONTINENTAL COLD MEAT PLATTER INCLUDES HONEY CURED LEG HAM, MORTADELLA,
ROAST TURKEY BREAST AND SALAMI
TOSSED GARDEN SALAD
TROPICAL COLESLAW
ITALIAN PASTA SALAD
SELECTION OF FRESH BREAD ROLLS, CONTINENTAL LOAVES AND BUTTER

DESSERTS (INDIVIDUAL DESSERTS PRESENTED ON MIRRORED PLATTERS, ACCOMPANIED BY FRESH CREAM CHANTILLY)

PAVLOVA
BAILEYS CHEESECAKE
PROFITEROLES
MISSISSIPPI MUDCAKE
GLAZED FRUIT TARTS

TEA AND COFFEE SERVED WITH CHOCOLATES

WEDDING PACKAGE NO. 2 \$57.50PP

ENTRÉE (SERVED TO THE TABLE)

BUTTERNUT PUMPKIN SOUP TOPPED WITH CHIVES AND CREAM

HOT BUFFET

MARINATED ROAST BEEF, SERVED WITH PIPING HOT GRAVY, DIJON AND GRAIN MUSTARDS
HONEY GLAZED LEG OF HAM CARVED FROM THE BONE SERVED WITH PIPING HOT GRAVY AND
GRAIN MUSTARD

HOT JACKET POTATOES WITH SOUR CREAM AND CHIVES

ROAST PUMPKIN

SEASONAL VEGETABLE MEDLEY

CAULIFLOWER AU GRATIN

COLD SELECTION

SEAFOOD PLATTER INCLUDING ICED WHOLE WEST AUSTRALIAN PRAWNS WITH COCKTAIL
SAUCE, FRESHLY SHUCKED OYSTERS, NEW ZEALAND MUSSELS AND MARINATED CALAMARI

GERMAN POTATO SALAD

TOSSED GARDEN SALAD

BABY SPINACH SALAD WITH BACON, CAPSICUM AND RED ONION

SELECTION OF FRESH BREAD ROLLS, CONTINENTAL LOAVES AND BUTTER

DESSERTS (INDIVIDUAL DESSERTS PRESENTED ON MIRRORED PLATTERS, ACCOMPANIED BY
FRESH CREAM CHANTILLY)

PASSIONFRUIT AND MANGO CHEESECAKE

BLACK FOREST CAKE

PAVLOVA TOPPED WITH STRAWBERRIES AND CREAM

MINI MOCHA ÉCLAIRS

TEA AND COFFEE SERVED WITH CHOCOLATES

WEDDING PACKAGE NO. 3 \$63.50PP

APPETISERS

SUSHI NORI ROLLS

SMOKED SALMON MOUSSE ON MELBA TOAST

MUSHROOM AND PINENUT RISOTTO BALLS

TOMATO AND PESTO TARTLETS

HOT BUFFET

MARINATED ROAST BEEF, SERVED WITH PIPING HOT GRAVY, DIJON AND GRAIN MUSTARDS

TENDER ROAST PORK SERVED WITH CRACKLING AND APPLE SAUCE

PENNE CARBONARA

GRILLED RED SPOT EMPEROR FILLETS WITH LEMON BUTTER

HOT JACKET POTATOES SERVED WITH SOUR CREAM AND CHIVES

SEASONAL VEGETABLE MEDLEY

CAULIFLOWER AU GRATIN

COLD SELECTION

CONTINENTAL COLD MEAT PLATTER INCLUDES HONEY CURED LEG HAM, MORTADELLA,
ROAST TURKEY BREAST AND SALAMI

ANTIPASTO PLATTERS WITH ROASTED CAPSICUM, ARTICHOKE, GRILLED EGGPLANT,

MARINATED FETA, KALAMATA AND BARCHETTA OLIVES

TOSSED GARDEN SALAD

SPANISH PENNE SALAD

CAESAR SALAD

SELECTION OF FRESH BREAD ROLLS, CONTINENTAL LOAVES AND BUTTER

DESSERTS

PLATTERS OF SLICED FRESH SEASONAL FRUITS

PROFITEROLES FILLED WITH GRAND MARNIER PASTRY CREAM WITH HOT CHOCOLATE SAUCE
AND CHANTILLY CREAM

PREMIUM AUSTRALIAN AND IMPORTED CHEESES SERVED WITH DRIED FRUITS AND WATER
CRACKERS

TEA AND COFFEE SERVED WITH CHOCOLATES